

Fried Chicken Cutlets with Onions, Wild Mushrooms and Marsala

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Williamsburg, Brooklyn, New York

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Total Time: 30 minutes

Serves: 4

Ingredients

1-pound maitake or other seasonal mushrooms
6 cipollini onions, peeled and cut into 1-inch wedges
2-3 tablespoons olive oil, plus 2-5 cups for frying
Kosher salt and freshly ground black pepper
4 boneless, skinless chicken thighs
3 egg whites
1½ cups all-purpose flour
2 cups panko breadcrumbs
3 cloves garlic, thinly sliced
½ cup unsalted butter
½ cup Marsala wine or vermouth
¾ cup chicken stock
½ lemon

Directions

1. Preheat oven to 400 degrees. Tear mushrooms into approximately 2-inch pieces. On a sheet pan, toss mushrooms with onions, 2-3 tablespoons olive oil and a pinch salt. Roast until mushrooms are colored and crisp at edges, about 20 minutes. Stir once halfway through.
2. Meanwhile, pat chicken thighs dry and place between two sheets of plastic wrap. Use a mallet or heavy pan to pound each to an even ¼-inch thickness. Season both sides with salt and pepper.
3. Place egg whites in a wide bowl. Put flour in another wide bowl and season with salt. Place panko in a third wide bowl. Working with one piece at a time, dunk chicken in flour. Shake off excess, then dunk into the egg. Once the excess runs off, add to the panko, making sure the cutlet is fully and generously coated. Set aside.
4. Pour about 3 inches of oil into a medium Dutch oven. Warm until temperature reaches 350 degrees and adjust heat as needed to maintain a steady temperature throughout the fry. Carefully add 2 pieces of chicken to the pot and fry until golden and crisp all over, about 5 minutes. Transfer cutlets to a sheet tray topped with a cooling rack and season with salt. Repeat with remaining cutlets.
5. Meanwhile, set a medium skillet over medium heat. Add garlic and half butter. Cook until garlic is fragrant but pale, about 2 minutes. Add Marsala and cook until alcohol scent burns off, about 3 minutes. Add stock and simmer until sauce thickens slightly, about 3-5 more minutes. Add roasted mushrooms and onions, reduce heat to low and swirl in remaining butter. Season with salt and lemon juice to taste.
6. To serve, divide cutlets among 4 plates and spoon warm pan sauce over top. Season with salt and pepper.